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COMMISSIONER'S COLUMN



It's a huge understatement to say 2016 has been a trying season for so many Massachusetts farmers. There has been a series of extremely adverse weather events starting with a sudden onset of tremendous cold in February that followed a mild January, several spring freezes, and then an ongoing drought the likes of which hasn't been seen since the mid 60's. We first observed damage to stone fruits, then ornamentals and other fruits, then with the drought a wide range of crops from forage to fruits to vegetables.

In response, MDAR is working to identify short and long term solutions and resources to help our farmers, nurseries and agricultural community. Please stay tuned as we will be sending out a survey soon looking for

your feedback.

Those are all issues that have affected many; there have also been events that have been hit individual farms and farm families tremendously hard. Three farms had major fires; another had a terrible fatal accident.

While I was thinking about all of that, I recently attended the Mass. Nursery and Landscape Association/Mass Flower Growers Association joint summer meeting. I was happy to see many old friends, but I was thrilled to see many young people new to the industry. Thinking about past challenges and these current challenges, combined with seeing all the young people just getting started, led me to some serious topics to raise to you.

I know many farmers are getting up every day this summer trying to manage their immediate critical challenges, and that's what needs to be done first and foremost. But I also encourage you to take a few moments to think if there were any ways you could have positioned yourself in advance to better work through those challenges.

I'm talking about all those things most of us may not find immediately helpful and just not fun, so we avoid them. I am a prime example; there is much my dad and I should have done at our business to which we didn't pay enough attention or just flat out ignored, and sometimes we paid the price. Much of what I describe below is from personal experience. Some of it could have been better handled with better advance planning.

Exactly what am I talking about? Have you recently sat down with your lawyer, your accountant, or your insurance agent and conducted a comprehensive review? Estate planning, succession planning, and business continuation are particular topics many are reluctant to examine but they are critical to both the short and long term. Is your business prepared for that? I know such topics may lead to difficult conversations with family and possibly key employees, but it's better to have possibly awkward planning discussions now than to have a business caught in a mess that unexpectedly hinders or freezes normal activities. Everyone needs to think about these topics, but I want to single out sole proprietors who need to make especially sure that the business can immediately maintain operations following any event.

Have you considered crop insurance? I've heard in the past from many that they just didn't want to deal with whatever the paperwork is regardless of the expense, though now there likely will be many new policies written in 2017.

Disaster planning is another topic many of us tend to avoid. Fire, flood, building collapse, data corruption/loss, electrical outage, heat/refrigeration failure, water interruption, critical equipment failure, theft, hazardous material event are just a few examples. Taking the time to outline and regularly update a plan with key contacts and putting it all in hard copy in a binder (not just in the computer!) plus storing a copy offsite could prove to be invaluable in a crisis.

Take care of yourself and your employees. Are you and they regularly using insect repellant and sunscreen? Illnesses related to insect bites can be very serious, and to sun exposure conditions equally or even more so.

Lastly, give yourself and your employees a break once in a while. Take a moment. Have a few laughs. I promise you there will still be work to do when you get back to it.

That's enough of that, I think. Hope it wasn't too much for all of you.

I can't figure out how to make a graceful transition to another topic, so I'll make an abrupt one.

It's great to get out in the summer. Assistant Commissioner Jason Wentworth and I have been on the fair circuit and will be on the road visiting many of them through early October. So far we've been to Westport, Barnstable, Brockton, the Mass. 4H Dairy Show in Greenfield, Adams, Littleville, and Bolton. On the agenda are Martha's Vineyard, the Berkshire 4H Fair in Pittsfield, Dunstable Grange Fair, Westfield, Harwick, Heath, Marshfield, the Middlesex 4H Fair in Westford, the Shelburne Grange Fair, Rochester, Cummington, the Worcester 4H Fair in Spencer, Truro, Three County, Blandford, Sterling and Topsfield. We find these fair trips to be very valuable from what we observe and learn, not to mention that they are fun and interesting.

Last week I attended the Mass. Association of Dairy Farmers Summer Meeting and I was delighted to be there when the group honored its legislative agent, Henry Gillet. (It was also a delight to see Henry almost speechless!)

The 32nd Annual Massachusetts Tomato Contest will be held next Wednesday, August 24th in The KITCHEN at Boston Public Market. Tomato registration for commercial growers is from 9 am-10:45 am. Judging is from 11 am-12 pm, along with a public sampling of tomatoes and an UMass Extension cooking demonstration. The award presentation is at 1:00 pm. I encourage commercial growers to bring in their best tomatoes or drop them off at one of our locations outside of Boston (registration info), and I invite others to come to the contest and sample some delicious MassGrown tomatoes! Other information can also be found at www.thetrustees.org/things-to-do/greater-boston/event-29020.html.

Every year a major event in early autumn is <u>The Big E</u> in West Springfield, but this year is extra special because it is its 100 Year celebration! Massachusetts Day is Thursday, September 22, and I hope to see you there.

This season has been extremely tough for many, and bad weather may be the toughest thing to plan against. Though everyone's situation is different, I wish all the best possible outcome for the rest of the season.

John Lebeaux



FOREFRONT

Energy News

MA Farm Energy Program - Energy Audits - Now is a great time!

Fireworks Have Fizzled, but Funding is Still Sizzling! The Massachusetts Farm Energy Program has funds to help farms cover audits, energy efficient projects, and select renewable energy projects. Contact us now for more information. Phone: 413-727-3090 • E-mail: info@massfarmenergy.com or visit www.massfarmenergy.com, submit a "Request Form," and then you will be contacted.

MA Farm Energy Program REAP Application Assistance

Need help preparing your REAP application? The Massachusetts Farm Energy Program is able to provide it! Our program recently received a grant to help farms prepare their REAP applications, at no cost. But don't wait until the deadline approaches; REAP applications can be submitted any time, so contact us now! Next REAP application deadline is October 31, 2016 for projects requesting \$20,000 or less.

MA Clean Energy Center (MassCEC) - Keep Warm this Winter with Commercial Air-Source Heat Pump Rebates
The Massachusetts Clean Energy Center (MassCEC) is excited to now offer grants for commercial-scale mini split air-source heat pump projects as part of our \$30 million commitment through 2020 to the Commonwealth's clean heating and cooling sector.

With the addition of commercial-scale grants, funding is now available for the installation of air source heat pumps for homes, businesses and government and non-profit buildings in the Commonwealth.

Through these programs, grants of up to \$225,000 are available to support the installation biomass heating systems, depending on system size and efficiency. MassCEC is also offering increased incentive levels to affordable housing developments, non-profits, and public agencies to allow a broader range of customers to access this technology.

Installers interested in participating in any of the air-source heat pump programs can find more information, including program manuals and application instructions, at the <u>Air-Source Heat Pump Installer Resources webpage</u> for more information on how to participate.

For any questions please contact The MassCEC Clean Heating and Cooling Team, ashp@masscec.com, www.masscec.com.

32nd Annual Massachusetts Tomato Contest

Find out if your tomatoes beat the heat this season and enter them in our annual Tomato Contest!



Please join us for the 32nd Annual Massachusetts Tomato Contest next Wednesday, August 24 in the KITCHEN at the Boston Public Market, 100 Hanover Street (entrance is on the corner of Congress & Sudbury St.). Tomatoes will be judged by a panel of experts on flavor, firmness/slicing quality, exterior color and shape. The contest is sponsored by the New England Vegetable and Berry Growers Association in cooperation with the Massachusetts Department of Agricultural Resources and Mass Farmers' Markets and hosted by the Boston Public Market Association and The Trustees. This friendly contest is open to commercial

tomato growers and is designed to increase consumer's awareness of local agriculture.

Schedule of Events:

- 9:00 am to 10:45 am Tomato drop-off and registration
- 11:00 am Judging of tomatoes by panel of experts
- 1:00 pm- Presentation of awards

How to Register and Drop off Options:

Each farm entry is required to submit a tomato registration form. All of the required details and categories, including the registration form can be found here.

If you are unable to bring your entry(s) to Boston, drop them at one of the locations below. Drop-off is scheduled for Tuesday, August 23 from 9:00 am - 3:00 pm at the following locations. A registration form is required with each farm entry.

- Eastern Massachusetts: <u>Mass Farmers Markets Office</u>, 240 Beaver Street, 2nd Floor, <u>Waltham</u> 781-893-8222
- Central Massachusetts: <u>Davidian Bros. Farm</u>, 500 Church St, <u>Northboro</u> 508-393-3444
- Western Massachusetts: MDAR Western MA Office, 101 University Drive, Suite C4, Amherst 413-548-1900

For more information or questions regarding the Tomato Contest contact Julia. Grimaldi@state.ma.us or 617-626-1763.

MDAR's Agricultural Business Training Courses

1) Exploring The Small Farm Dream course - for those thinking about farming

Are you considering starting an agricultural enterprise in Massachusetts? The "Explorer" courses are intended for those considering farming as a (small) business. Its purpose is to help pre-venture, aspiring farmers learn what it will take to start and manage their

own agricultural enterprise. Explorer makes use of four, guided group sessions and a farmer panel of those who have already done what you are contemplating. It is based on an acclaimed workbook developed in partnership with NESFI and presented by an instructor experienced in starting farm businesses. Explorer was created to help you articulate the clear vision and goals you will need to guide an agricultural business.

Proposed Dates/Location*: <u>February - March 2017</u> - Five Tuesday evenings from 6:00 - 9:00PM February 28, March 7, March 14, March 21 and March 28, 2017 @ Bristol Community College Fall River campus*

(*Dates & location are tentative based on interest. 7 more students need to register by September 15 in order to hold this course in the proposed location.)

2) Tilling the Soil of Opportunity course - for existing agricultural enterprises

More than 350 farms have completed this course for existing Massachusetts agricultural businesses that will benefit from an organized look at their current operation in order to plan for growth and change. You must have at least two years of documented farm production and income as a for-profit or non-profit farming enterprise to take this course.

The course instructor guides participants through creation of a full business plan to improve decision making on the farm. MDAR has enhanced the 30 hours of group meetings with individualized technical assistance and confidential one-on-one financial planning. The instructor visits each participant's farm during the course.

Next Tilling the Soil course to be tentatively scheduled for Fall 2016 or early winter 2017, location TBD based on interest.

If you are interested in either course:

Complete and send in an application form as soon as possible. Applications for both courses are available at the MDAR Agricultural Business Training Program (ABTP) website: www.mass.gov/eea/agencies/agr/land-use/agricultural-business-training-program-abtp.html

Email completed application to Melissa at mdarfarmviabilityprograms@gmail.com or mail to: Melissa Adams, Massachusetts
Department of Agriculture Resources, 101 University Drive Suite C4, Amherst MA 01002. Course applications are accepted on a rolling basis until a course is filled.

Organic Cost Share Program

Reminder – Applications are due October 15, 2016



The MDAR works with the USDA Agricultural Marketing Service to reimburse certified organic farmers and food processors up to 75% (\$750 dollars maximum) of the total certification cost. Funds are available to farms and food companies that are inspected and certified and/or inspected and receiving renewal of certification. Details and application here: www.mass.gov/eea/agencies/agr/markets/organic-cost-share-program-generic.html.

If you are certified organic, open to the public, and would like to be mapped on the Massgrown map, please fill out the Massachusetts

Farm Marketing Survey



August 27 – 28, Wachusett Mountain, Princeton

<u>Farms are invited</u> to sell/exhibit at this two-day festival celebrating locally grown and produced foods, featuring a large farmers' market and craft fair, live music, family entertainment, cooking and educational demos, along with hands-on activities and shows. If interested in offering a demo or brief talk on a farm related subject, contact Audra Kirtland, audra@wachusett.com, 978-464-2300 x3703.

Applications are available now for vendors and crafters with a special 1-day option for busy farms. For more information, and links to applications, please visit the Farm Fresh Fest webpage.

Boston Local Food Festival Seeks Vendors

7th **Annual Boston Local Food Festival! Sunday September 18** - This beautiful downtown location is a perfect venue for this outdoor festival. Hailed as one of the top 10 food events in Boston since 2010, the festival is produced by Sustainable Business Network of Massachusetts with a goal of promoting "Healthy Local Food for All." The festival is New England's premier event for restaurants and food producers promoting local food and for eaters seeking to support local food providers.

The Festival features:

- Freshly harvested produce and seafood from farmers and fishermen
- Scrumptious, affordable servings, featuring locally grown foods Entertaining demonstrations and competitions by chefs and other food experts
- Lively local music of many cultural tastes
- Engaging exhibitions and playful activities for the kid in all of us
- Zero waste event promoting composting, recycling, and sustainable practices

<u>Details and registration here.</u> Sponsorship Opportunities: Sponsor the Boston Local Food Festival! Get your business in front of over 50,000 people, excited about local food, sustainable businesses, family fun and more! E-mail <u>maddie@sbnmass.org</u> to learn about sponsorship opportunities.

MA Food System Collaborative Seeks Feedback

The MA Food System Collaborative is interested in talking to farmers who have had positive or challenging interactions with local boards of health or health agents, as part of a project working toward alleviating tensions between agriculture and public health regulators. Contact Winton Pitcoff at winton@mafoodsystem.org.

UPCOMING EVENTS / WORKSHOPS

<u>August 23</u>: Raising Alpacas SEMAP Twilight Workshop – 6-8 pm, Moonlight Rose Alpacas, 91 Chace St, Swansea - The Southeastern Massachusetts Agricultural Partnership (SEMAP) is pleased to announce their next workshop of the season! Join Dave Rose of Moonlight Rose Alpacas for an Alpacas 101 including alpacas introduction into this North America, their lifespan, care & feeding, and breeding & birthing. We will also discuss showing alpacas and using their fiber to make many different clothing products. Register at <u>semaponline.org/education</u> or direct event link: http://conta.cc/2bfqg5C

<u>August 24</u>: The 32nd Annual Massachusetts Tomato Contest - 9:00 am - 1:00 pm, Boston Public Market, Boston. Always a lively and fun event, the day is designed for commercial growers with the goal of increasing awareness of locally grown produce. Details and info on registering tomatoes, <u>click here</u>, or contact <u>Julia.Grimaldi@state.ma.us</u>, 617-626-1763.

August 25: 2016 Summer Trial Garden Tour - 10am-2pm. Join us for a summer tour visiting three sites with trial gardens.

- o Cavicchio's Greenhouse, 110 Codjer Lane, Sudbury (Tour begins here!)
- o J.P. Bartlett, 578 Boston Post Rd., Sudbury
- o **Elm Bank Reservation**, 900 Washington St, Wellesley

This is a great opportunity to see how annuals and perennials are performing in landscapes and containers to help make choices for greenhouse spring crops for next year. *Co-sponsored by UMass Extension and MA Flower Growers Association*. Program and registration details, http://ag.umass.edu/events/2016-summer-trial-garden-tour.

<u>August 31</u>: Farm to Cocktail - 5pm-7pm – Salem Cross Inn, 260 W Main St., W. Brookfield. <u>Discover Central Massachusetts</u> invites you to the 2016 inaugural hospitality networking <u>event</u>. Enjoy hors d'oeuvres hand-crafted with local, farm-fresh produce and cheese, samplings of local brews and wines, and a cash bar. Tickets \$20. Music provided by *Joy of Music*. Enter to win a weekend staycation in Central Massachusetts! Join the new Regional Tourism Council and your colleagues from the hospitality industry for a casual evening of networking. Register with Katie Rozenas: 508-753-1550 or <u>KRozenas@DiscoverCentralMA.org</u>.

<u>September 1</u>: Achieving Success in Your Seed-to-Shelf Business - 6-8 pm. <u>SEMAP</u> - Join Rooster of Nobska Farms to learn how to start and achieve success in your seed-to-shelf business. Nobska Farms is a microfarm specializing in exotic chili peppers. The peppers grown on the farm are used to make value added salsas, sauces, chocolates, among other items sold at farmers markets and to local stores & restaurants. Discuss managing the operations of a small farm business & how to collaborate with other businesses and organizations to promote growth and contribute to community, along with difficulties and lessons learned when starting your food business. Short tour of the farm will follow. Space limited. Pre-registration required. <u>Details here</u>.

September 14: Twilight Meeting: UMass Vegetable Research - 4pm-6pm, UMass Research and Educational Farm, South Deerfield. Come to the UMass Research Farm to hear about current applied research projects being conducted by UMass Extension faculty, students, and staff and with the UMass Student Farm Enterprise. Topics will include: Best management practices for on-farm food safety (Standard Operating Procedure for sanitizing a Produce Brush Washer, the development of a triple wash leafy green SOP, Development of an on-farm food safety plan, DIY Mobile Wash Station, Produce Wash Efficacy in a Hydrocooler unit) Amanda Kinchla & Amanda Brown; Cucurbit downy mildew management using resistant cucumber varieties, Susan B. Scheufele; Alternative Management Strategies for Cabbage Aphids, Susan B. Scheufele; Tomato variety trials, Levi Lilly. Details here.

<u>September 23</u>: 2016 Massachusetts Soils Conference - *Soils Across the Landscape* - 8:30am–4pm, Mount Wachusett Community College, Gardner. Did you know that one of our most basic and important natural resources – the soil – varies greatly across the landscape in terms of characteristics and properties? The U.S. Department of Agriculture's National Cooperative Soil Survey provides the information needed to manage soil sustainably, protect water quality, wetlands, and wildlife habitat. Understanding soils is critical to conservation and land use planning that supports sustainable agriculture, forestry and greener urban, suburban and rural communities. If you know the soils, you can better manage the land. Soil surveys are the basis for predicting the behavior of a soil type under various uses, its potential for erosion or ground water contamination, and suitability for crops, trees, and grasses.

This one-day conference will focus on investigating soils across a landscape in the field as well as soil information resources available through the USDA Soil Survey. This training has been approved for up to seven training contact hours (TCH) for Soil Evaluator (SE) renewal under the Massachusetts Title 5 program. Also approved for 5.5 professional forester continuing education hours. Sponsored by the USDA Natural Resources Conservation Service, Massachusetts Association of Conservation Districts, the Worcester County Conservation District and Mount Wachusett Community College. <u>Details here.</u>

October 24 – December 12: UMass Extension's Green School - Every two years, UMass Extension offers its' popular Green School, a comprehensive 12-day certificate short course for Green Industry professionals taught by UMass Extension Specialists and University of Massachusetts faculty. This year, it runs twice weekly from 9:00am-3:15pm at the Doubletree Hotel, 11 Beaver St, Milford, MA. Details here.

November 2: Managing Phosphorus in Organic Residuals Applied to Soils - 8:45-4pm, Holiday Inn, 265 Lakeside Ave., Marlborough. How do we develop a balanced system for use of organic residuals, with all their benefits, without adding to negative

environmental impacts caused by phosphorus (P) leaching and runoff? Symposium will provide technical, research-based information and dialogue on the presence, forms, dynamics, transport, and fates of P applied to soils in organic residuals such as composts, biosolids, manures, and digestates from anaerobic digestion. Symposium is intended to help in developing guidelines for the use of P-containing organic residuals in accordance with nutrient management regulations. <u>Details here.</u>

<u>November 4:</u> The Massachusetts Farm & Sea to School Conference - DoubleTree Leominster, 99 Erdman Way, Leominster. Conference will bring together over 400 diverse stakeholders from across the farm to school movement who are working to source local food for institutional cafeterias and foster innovative food and agriculture learning opportunities in our state. <u>Details here.</u>

November 2–4: FSMA COMPLIANCE: Training for PCQI Certification Course - Hotel UMass, 1 Campus Center Way, Amherst. Regulations created under the FDA's Food Safety Modernization Act (FSMA) begin implementation in September, 2016. FSMA requires that facilities conducting food-related activities, including commercial food processing, must have in place a Food Safety Plan prepared and overseen by a "Preventive Controls Qualified Individual" (PCQI) who has successfully completed training in the development and application of risk-based preventive controls or is "otherwise qualified through job experience to develop and apply a food safety system." The MA Cheese Guild has coordinated this training course and has opened registration to all Massachusetts food processors in an attempt to ensure that food industry members understand FSMA's requirements and have sufficient time to prepare for implementation deadlines. The training program will run from 9 am – 5 pm on Wednesday and Thursday, and from 9 am – 4 pm on Friday. Registration fees are \$695; fees include lunch and beverage breaks on all three days and official PCQI certification at completion of the course. Lead Instructor Deborah Shapos of Food Safety Management Associates is a Certified HAACP Auditor and is trained in the standardized curriculum developed by the Food Safety Preventive Controls Alliance (FSPCA). Supplemental funding of up to half the course tuition may be available from the Mass. Workforce Training Fund. Information about how to apply is available upon request. Full course description/FAQs and register by visiting http://macheeseguild.org/fsma-compliance-training/.

<u>November 9-10</u>: Northeast Greenhouse Conference: New location - Holiday Inn, Boxborough. A 44-year tradition for greenhouse growers and garden retailers. The University of Massachusetts Extension Greenhouse Crops and Floriculture Program along with other New England and New York State Universities and Growers' Associations join New England Floriculture Inc. as sponsors to feature 70 educational programs and 150 trade show booths. This conference is held every other year. <u>Details here.</u>

November 15–18: 2016 Better Process Control School, 102 Holdsworth Way, 243 Chenoweth Laboratory- Conference Room, Amherst. This course will train food processors principles of acidification, and container closure evaluation programs for low-acid and acidified canned foods as required by FDA regulations in CFR 108, 113 and 114. The purpose of these regulations is to help ensure the safety of consumers by training producers. This course will satisfy both USDA and FDA requirements. Better Process Control School will be taught by the faculty members from the Department of Food Science at UMass Amherst. Dr. McLandsborough and Dr. Corradini and Extension Specialist Amanda Kinchla, M.S. bring together academic and industry experience as well as expertise in food microbiology, processing and packaging. Details here.

<u>March 8-9, 2017:</u> Harvest New England Agricultural Marketing Conference and Trade Show - Sturbridge Host Hotel, Sturbridge. Sponsored by the six New England State Departments of Agriculture, this biennial conference began in 2007 and is New England's premier agricultural marketing conference. Farmers of all types and sizes, new and established, from throughout New England, attend to enhance their marketing and business skills. Updates will be posted here: www.harvestnewengland.org/events.

*More events at MDAR's <u>Calendar</u>. Culinary and Agricultural Events <u>here.</u>

USDA News

Dairy Producers Can Enroll to Protect Milk Production Margins

USDA Farm Service Agency (FSA) last month announced that dairy producers can enroll for 2017 coverage in the Margin Protection Program for Dairy (MPP-Dairy) starting July 1. The voluntary program, established by the 2014 Farm Bill, provides financial assistance

to participating dairy producers when the margin – the difference between the price of milk and feed costs – falls below the coverage level selected by the producer. Enrollment begins July 1 and ends on Sept. 30, 2016, for coverage in calendar year 2017. USDA has a web tool to help producers determine the level of coverage under the Margin Protection Program that will provide them with the strongest safety net under a variety of conditions. The online resource, available at www.fsa.usda.gov/mpptool allows dairy farmers to quickly and easily combine unique operation data and other key variables to calculate their coverage needs based on price projections. For more information, visit FSA online at www.fsa.usda.gov/dairy or stop by a local FSA office to learn more about the Margin Protection Program. To find a local FSA office in your area, visit http://offices.usda.gov. Also beginning July 1, 2016, FSA will begin accepting applications for intergenerational transfers, allowing program participants who added an adult child, grandchild or spouse to the operation during calendar year 2014 or 2015, or between Jan. 1 and June 30, 2016, to increase production history by the new cows bought into the operation by the new family members.

CLASSIFIED / BRIEFS / JOB OPPORTUNITIES

• <u>Public Relations Coordinator for NOFA</u> - Are you a self-motivated, organized, tech savvy and forward thinking person? Consider applying for our Public Relations Coordinator position. Publicize education and advocacy efforts, mobilize our membership and engage new audiences. Using social media, email, outreach to allies and press, as well as new media channels and tools, this person's main goal is to increase our visibility, reach, participation and attendance at events. This 20 hour/week, work from home position offers flexible hours and some benefits. <u>Details here.</u>

About the Farm & Market Report

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Next issue to be published for October / November. Please send news, calendar and/or classified information by October 3 to Richard.LeBlanc@state.ma.us. To unsubscribe or change your address, send an e-mail message to Richard.LeBlanc@state.ma.us or call 617-626-1759.



MDAR's mission is to ensure the long-term viability of agriculture in Massachusetts. Through its four divisions – Agricultural Conservation & Technical Assistance, Agricultural Markets, Animal Health, and Crop and Pest Services – MDAR strives to support, regulate and enhance the rich diversity of the Commonwealth's agricultural community to promote economically and environmentally sound food safety and animal health measures, and fulfill agriculture's role in energy conservation and production. For more information, visit MDAR's website at mass.gov/agr, and/or follow at twitter.com/MDARCommish.